

# barcelona

## CHARCUTERIE & CHEESE

8 For One | 22.5 For Three

|                                                                                      |
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| <b>JAMÓN SERRANO</b><br>Segovia, ES<br>15-20 Months Cured Ham. Tender, Salty, Sweet  |
| <b>SORIA CHORIZO</b><br>California, US<br>Pimentón Pork Sausage. Smoky, Garlicky     |
| <b>BASQUE SALAMI</b><br>Illinois, US<br>Berkshire Pork, Peppery, Fruity              |
| <b>CHORIZO PICANTE</b><br>La Rioja, ES<br>Pork Sausage. Smoky, Spicy, Pimentón       |
| <b>'NDUJA</b><br>Illinois, US<br>Spreadable Pork Sausage, Calabrian Chili, Pork Jowl |
| <b>FUET</b><br>Catalunya, ES<br>Pork Sausage. Rich, Garlic, Black Pepper             |
| <b>SPECK</b><br>Alto Adige, IT<br>Spice-Rubbed Ham. Smoky, Lean                      |

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| <b>MAHÓN</b><br>Islas Baleares, ES<br>Firm, Cow's Milk, Aged 4 Months. Buttery, Mild, Nutty                 |
| <b>TETILLA</b><br>Galicia, ES<br>Mild, Buttery Cow's Milk Cheese, Soft & Creamy                             |
| <b>SMOKIN' GOAT</b><br>Islas Canarias, ES<br>Semi-Soft, Goat's Milk, Aged 15 Days. Smoked, Creamy, Mild     |
| <b>CAÑA DE CABRA</b><br>Murcia, ES<br>Soft-Ripened, Goat's Milk, Aged 21 Days. Creamy, Mild                 |
| <b>VALDEÓN</b><br>Castilla Y León, ES<br>Creamy Blue, Cow & Goat's Milk, Cave-Aged 2 Months. Mildly Pungent |
| <b>DRUNKEN GOAT</b><br>Murcia, ES<br>Semi-Soft, Goat's Milk, Aged 2 Months. Red Wine Soaked                 |

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| <b>DÉLICE DE BOURGOGNE</b><br>Burgundy, FR<br>Triple-Crème, Cow's Milk, Mold Rind. Mushroomy, Smooth, Tangy                                   |
| <b>AGED MANCHEGO</b><br>Castilla-La Mancha, ES<br>Firm, Sheep's Milk, Aged 6 Months. Buttery, Nutty, Complex                                  |
| <b>WOOLY WOOLY BLACK GARLIC</b><br>Castilla-La Mancha, ES<br>Semi-Firm, Sheep's Milk, Aged 5 Months, Black Garlic, Buttery, Nutty, Semi-Sweet |
| <b>WOOLY WOOLY JALAPEÑO</b><br>Castilla La Mancha, ES<br>Semi-Firm, Aged 5 Months, Sheep's Milk. Buttery, Spicy, Nutty                        |
| <b>WOOLY WOOLY DIABLO</b><br>Castilla-La Mancha, ES<br>Semi-Hard Sheep's Milk, Aged 5 Months. Mojo Picon, Buttery, Nutty                      |

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| <b>JAMÓN MANGALICA</b><br>Castilla Y León, ES<br>Aged 36-42 Months, Acorn & Pasture Fed Mangalica. Marbled, Tender, Nutty  | 16   |
| <b>QUESO DE TRUFA</b><br>Castilla-La Mancha, ES<br>Semi-Soft, Sheep's Milk, Cured 4 Months, Black Truffle. Savory, Piquant | 8.5  |
| <b>LOMO IBÉRICO DE BELLOTA</b><br>Castilla Y León, ES<br>Aged 3 Months Ibérico Pork Loin. Mild, Smoky, Pimentón            | 16   |
| <b>APERITIVO BOARD</b><br>An Assortment of Spanish Aperitivo Snacks to Pair With Your Anytime Drinks                       | 28.5 |
| <i>Jamón Serrano, Fuet, Manchego, Mahón, Pickled Vegetables, Olives, Guindillas, Patatas Bravas</i>                        |      |

## TAPAS

|                                                                     |      |
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| <b>MARINATED OLIVES &amp; GIARDINIERA</b><br>Thyme, Lemon Zest      | 6.5  |
| <b>EGGPLANT CAPONATA</b><br>Bell Peppers, Balsamic, Basil           | 7.5  |
| <b>GRILLED BROCCOLINI</b><br>Charred Lemon Vinaigrette              | 10.5 |
| <b>GREEN BEANS</b><br>Salsa Bilbaina                                | 7.5  |
| <b>CAULIFLOWER</b><br>Lemon, Pimentón                               | 8.5  |
| <b>MUSHROOMS A LA PLANCHA</b><br>Garlic Oil, Scallions, Urfa Pepper | 12.5 |
| <b>ROASTED CARROTS</b><br>Labneh, Sumac                             | 8.5  |
| <b>BRUSSELS SPROUTS</b><br>Pickled Onions                           | 9    |
| <b>SPINACH &amp; CHICKPEA CAZUELA</b><br>Lemon Zest, Cumin, Onions  | 8.5  |
| <b>QUESO A LA PLANCHA</b><br>Spicy Membrillo                        | 10.5 |
| <b>BURRATA</b><br>Pear, Mint                                        | 12.5 |
| <b>SPAGHETTI SQUASH ARANCINI</b><br>Truffle Honey                   | 8.5  |
| <b>HUMMUS</b><br>Aleppo Pepper, Lavash                              | 7.5  |
| <b>HOUSE-MADE FOCACCIA</b><br>Rosemary, Sea Salt                    | 4    |

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|----------------------------------------------------------------------|------|
| <b>PATATAS BRAVAS</b><br>Salsa Brava, Garlic Aioli                   | 8.5  |
| <b>POTATO TORTILLA</b><br>Chive Sour Cream                           | 7.5  |
| <b>BOQUERONES</b><br>Garlic, Guindilla Peppers                       | 7.5  |
| <b>MUSSELS</b><br>Sofrito                                            | 14.5 |
| <b>GAMBAS AL AJILLO</b><br>Guindilla Pepper, Scallions, Garlic       | 11   |
| <b>SEARED SCALLOPS*</b><br>Saffron Aioli, Chives                     | 18.5 |
| <b>CHARCOAL-GRILLED PULPO</b><br>Cherry Piquillos, Fingerling Potato | 16.5 |
| <b>SALMON A LA PLANCHA*</b><br>Celery, Fennel                        | 14.5 |
| <b>CHARCOAL-GRILLED CHICKEN THIGH</b><br>Sumac, Aji Amarillo         | 10.5 |
| <b>SPICED BEEF EMPANADAS</b><br>Red Pepper Sauce                     | 8.5  |
| <b>JAMÓN &amp; MANCHEGO CROQUETAS</b><br>Garlic Aioli                | 7.5  |
| <b>ALBONDIGAS</b><br>Spiced Meatballs In Jamón-Tomato Sauce          | 9.5  |
| <b>STEAK PAILLARD*</b><br>Red Pepper Vinaigrette, Crispy Potatoes    | 14.5 |
| <b>CHORIZO W/ SWEET &amp; SOUR FIGS</b><br>Sherry Vinegar, Garlic    | 11.5 |
| <b>CHISTORRAS</b><br>Red Wine, Onions                                | 10.5 |
| <b>FABADA ASTURIAS</b><br>Cantimpalo, Chorizo Blanco                 | 12.5 |

## SALADS

|                                                                   |      |
|-------------------------------------------------------------------|------|
| <b>BEETS SALAD</b><br>Skordalia                                   | 9    |
| <b>ENSALADA MIXTA</b><br>Olives, Onions, Giardiniera, Gem Lettuce | 11   |
| <b>CHICKEN PIMIENTOS</b><br>Potatoes, Lemon, Hot Cherry Peppers   | 25.5 |
| <b>CHARCOAL-GRILLED BRANZINO</b><br>Potatoes, Roasted Carrots     | 29.5 |
| HALF / FULL                                                       |      |

|                                                                           |           |
|---------------------------------------------------------------------------|-----------|
| <b>PAELLA VERDURAS</b><br>Cauliflower, Acorn Squash, Green Beans, Carrots | 19 / 38   |
| <b>PAELLA MARISCOS</b><br>Shrimp, Calamari, Clams, Mussels                | 29 / 58   |
| <b>PAELLA SALVAJE</b><br>Chicken, Chorizo, Gaucho Sausage, Chickpeas      | 28 / 56   |
| <b>PARRILLADA BARCELONA*</b><br>NY Strip, Chicken, Gaucho Sausage         | 34.5 / 69 |

## DESSERTS

|                                                                  |      |
|------------------------------------------------------------------|------|
| <b>FLAN CATALÁN</b>                                              | 8    |
| <b>OLIVE OIL CAKE</b><br>Sea Salt                                | 10.5 |
| <b>CHOCOLATE CAKE**</b><br>Coffee Crème Anglaise, Almond Crumble | 9.5  |
| <b>BASQUE BURNT CHEESECAKE</b><br>Blueberry Mermelada            | 10.5 |
| <b>CREMA CATALANA</b><br>Orange, Gran Gala                       | 8    |

## EXECUTIVE CHEF DAVID BRICEÑO SOUS CHEF MONTERRAY KEYS

\*This item is served using raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.  
Items marked with \*\* are related to tree nuts. Please inform your server if a person in your party has a food allergy

WINES BY THE GLASS

SPARKLING

|    |                                                  |                       |     |     |        |
|----|--------------------------------------------------|-----------------------|-----|-----|--------|
| NV | <b>BarCava, Brut</b> , Penedès, Spain            | <i>Xarel-lo Blend</i> | 3oz | 6oz | bottle |
| NV | <b>Tierra Limpia, Brut Rosé</b> , Penedès, Spain | <i>Trepat</i>         | 6.5 | 13  | 52     |

WHITE

|      |                                                                 |                            |      |      |        |
|------|-----------------------------------------------------------------|----------------------------|------|------|--------|
| 2024 | <b>Mila</b> , Rías Baixas, Spain                                | <i>Albariño</i>            | 3oz  | 6oz  | bottle |
| 2024 | <b>Rezabal</b> , Getariako Txakolina, Spain                     | <i>Hondarribi Zuri</i>     | 6.75 | 13.5 | 54     |
| 2023 | <b>Menade</b> , Rueda, Spain                                    | <i>Verdejo</i>             | 6.25 | 12.5 | 50     |
| 2023 | <b>Le Naturel</b> , Navarra, Spain                              | <i>Garnacha Blanca</i>     | 5.5  | 11   | 44     |
| 2023 | <b>Pinord, Diorama</b> , Penedès, Spain                         | <i>Xarel-lo</i>            | 4.75 | 9.5  | 38     |
| 2023 | <b>B.R.O.T., Blanc Inicial</b> , Penedès, Spain                 | <i>Xarel-lo, Riesling</i>  | 6.25 | 12.5 | 50     |
| 2024 | <b>La Vinyeta, ‘Pipa’</b> , Emporda, Spain                      | <i>Malvasia</i>            | 6    | 12   | 48     |
| 2024 | <b>Orto Vins, Les Argiles</b> , Montsant, Spain                 | <i>Macabeo</i>             | 7    | 14   | 56     |
| 2021 | <b>Alvear, 3 Miradas</b> , Montilla-Moriles, Spain              | <i>Pedro Ximénez</i>       | 6.5  | 13   | 52     |
| 2023 | <b>Asnella</b> , Vinho Verde, Portugal                          | <i>Arinto, Loureiro</i>    | 5.5  | 11   | 44     |
| 2024 | <b>Aylin</b> , San Antonio, Chile                               | <i>Sauvignon Blanc</i>     | 6    | 12   | 48     |
| 2024 | <b>Bodegas Cerro Chapeu</b> , Cerro Chapeu, Uruguay             | <i>Chardonnay</i>          | 5    | 10   | 40     |
| 2023 | <b>1752 Gran Tradicion</b> , Cerro Chapeu, Uruguay              | <i>Petit Manseng Blend</i> | 6.5  | 13   | 52     |
| 2024 | <b>Iniceri, Abisso</b> , Sicily, Italy                          | <i>Catarratto</i>          | 6    | 12   | 48     |
| 2023 | <b>Leitz, Feinherb</b> , Rheingau, Germany                      | <i>Riesling</i>            | 6.5  | 13   | 52     |
| 2023 | <b>Leitz, Eins Zwei Zero</b> , Rheingau, Germany (Alcohol Free) | <i>Riesling</i>            | 4.75 | 9.5  | 38     |

ROSÉ

|      |                                                         |                           |     |     |        |
|------|---------------------------------------------------------|---------------------------|-----|-----|--------|
| 2022 | <b>Liquid Geography</b> , Bierzo, Spain                 | <i>Mencía</i>             | 3oz | 6oz | bottle |
| 2024 | <b>Familia Schroeder, Saurus</b> , Patagonia, Argentina | <i>Pinot Noir</i>         | 5   | 10  | 40     |
| 2023 | <b>Christophe Avi</b> , Agenais, France                 | <i>Cabernet Sauvignon</i> | 6   | 12  | 48     |

RED

|      |                                                                        |                               |      |      |        |
|------|------------------------------------------------------------------------|-------------------------------|------|------|--------|
| 2019 | <b>Nucerro, Reserva</b> , Rioja, Spain                                 | <i>Tempranillo</i>            | 3oz  | 6oz  | bottle |
| 2021 | <b>Marqués de Tomares, Crianza</b> , Rioja, Spain                      | <i>Tempranillo</i>            | 6    | 12   | 48     |
| 2022 | <b>Bardos, Viñedos de Altura</b> , Ribera Del Duero, Spain             | <i>Tempranillo</i>            | 6.5  | 13   | 52     |
| 2024 | <b>Glup Glup</b> , Cariñena, Spain                                     | <i>Garnacha</i>               | 4.5  | 9    | 36     |
| 2022 | <b>Azul y Garanza</b> , Navarra, Spain                                 | <i>Tempranillo</i>            | 4.75 | 9.5  | (L) 53 |
| 2017 | <b>Alberto Orte, A Portela</b> , Valdeorras, Spain                     | <i>Mencía</i>                 | 6.5  | 13   | 52     |
| 2024 | <b>Sotabosc</b> , Montsant, Spain                                      | <i>Garnacha, Cariñena</i>     | 6.25 | 12.5 | 50     |
| 2020 | <b>Coster dels Olivers</b> , Priorat, Spain                            | <i>Cariñena, Garnacha</i>     | 7.5  | 15   | 60     |
| 2023 | <b>Vins de Pedra, Negre de Folls</b> , Conca De Barberá                | <i>Trepat Blend</i>           | 6    | 12   | 48     |
| 2023 | <b>Primitivo Quiles, Cono 4</b> , Alicante, Spain                      | <i>Monastrell</i>             | 5    | 10   | 40     |
| 2022 | <b>Uva de Vida, Biográfico</b> , Toledo, Spain                         | <i>Tempranillo, Graciano</i>  | 7.5  | 15   | 60     |
| 2023 | <b>Bodegas Ponce, Clos Lojen</b> , Manchuela, Spain                    | <i>Bobal</i>                  | 6    | 12   | 48     |
| 2022 | <b>Filipe Ferreira</b> , Douro, Portugal                               | <i>Touriga Nacional Blend</i> | 5.75 | 11.5 | 46     |
| 2023 | <b>Caves São João, Baga Novo</b> , Bairrada, Portugal – Served Chilled | <i>Baga</i>                   | 5.5  | 11   | (L) 62 |
| 2022 | <b>Quieto, Gran Corte</b> , Mendoza, Argentina                         | <i>Cabernet Franc, Malbec</i> | 6.5  | 13   | 52     |
| 2021 | <b>Peñalolen</b> , Maipo, Chile                                        | <i>Cabernet Sauvignon</i>     | 7    | 14   | 56     |
| 2019 | <b>Polkura</b> , Colchagua, Chile                                      | <i>Syrah</i>                  | 6.5  | 13   | 52     |
| 2023 | <b>Casas del Bosque</b> , Casablanca, Chile                            | <i>Pinot Noir</i>             | 7    | 14   | 56     |
| 2022 | <b>Garage Wine Company, Revival</b> , Maule, Chile                     | <i>País</i>                   | 5.75 | 11.5 | 46     |
| 2020 | <b>Alto de la Ballena</b> , Maldonado, Uruguay                         | <i>Cabernet Franc Blend</i>   | 6    | 12   | 48     |
| 2021 | <b>Dom. des Tourelles, Bekaa Rouge</b> , Bekaa Valley , Lebanon        | <i>Cabernet Blend</i>         | 6    | 12   | 48     |

SHERRY

DRY

|                                           |                     |      |        |
|-------------------------------------------|---------------------|------|--------|
| <b>Jarana</b> , Lustau, 750mL             | <i>Fino</i>         | 3oz  | bottle |
| <b>La Cigarrera</b> , 375mL               | <i>Manzanilla</i>   | 8.5  | 34     |
| <b>Los Arcos</b> , Lustau, 750mL          | <i>Amontillado</i>  | 6    | 48     |
| <b>Península</b> , Lustau, 750mL          | <i>Palo Cortado</i> | 9    | 72     |
| <b>15 Años</b> , El Maestro Sierra, 375mL | <i>Oloroso</i>      | 13   | 52     |
| <b>Asuncion</b> , Alvear, 375mL           | <i>Oloroso</i>      | 13.5 | 54     |

SWEET

|                                          |                      |     |     |
|------------------------------------------|----------------------|-----|-----|
| <b>East India Solera</b> , Lustau, 750mL | <i>Oloroso Dulce</i> | 9   | 72  |
| <b>Nectar</b> , Gonzalez Byass, 375mL    | <i>Pedro Ximénez</i> | 9.5 | 38  |
| <b>Toro Albala</b> , 1999, 750mL         | <i>Pedro Ximénez</i> | 20  | 160 |
| <b>Solera 1927</b> , Alvear, 375mL       | <i>Pedro Ximénez</i> | 15  | 60  |

WINE FLIGHTS

|                                                                                                                                                                                                |  |      |
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| 3 Half Glasses                                                                                                                                                                                 |  |      |
| <b>APERITIVOS</b> BarCava / La Cigarrera / El Bandarra Vermut<br>Start like a Spaniard: half pours of sparkling wine, dry sherry, and red vermouth (served on the rocks w/orange)              |  | 13.5 |
| <b>ACID TRIP</b> Asnella / B.R.O.T. / Baga Novo<br>High. Acid. Wines.                                                                                                                          |  | 15   |
| <b>BIO-CURIOUS</b> Diorama / Sotabosc / Biográfico<br>Many of our wines use Biodynamic farming practices, here are three incredible examples                                                   |  | 16   |
| <b>NEW WORLD, OLD SCHOOL</b> Cerro Chapeu Chardonnay / Saurus Rosé / Revival País<br>Blurring the lines between the old and new worlds, South American wines with a classic, traditional style |  | 14.5 |

COCKTAILS

|                                                                                                                    |   |
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| <b>BEES &amp; BAYS</b> (No ABV)<br>Lime, Salted Honey Syrup, Cardamom Bitters<br>Sparkling Water, Torched Bay Leaf | 7 |
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| <b>TEA TIME</b> (No ABV)<br>Blue Flower Earl Grey Tea, Blueberry Shrub,<br>Salted Honey Syrup, Lemon, Aquafaba, Mint | 8 |
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| <b>PICA PICA</b><br>Reyka Vodka, Cappelletti Aperitivo, Orange,<br>Lemon, Aquafaba, Jalapeño | 12.5 |
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| <b>DOS PENÍNSULAS</b><br>Libélula Joven Tequila, Lustau Palo Cortado<br>Lemon, Agave, Nutmeg | 13 |
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| <b>ALEBRIJES</b><br>Banhez Mezcal, Byrrh Quinquina, Salted Honey Syrup, Lemon,<br>Aquafaba, Dragonfruit & Tangerine Powders | 13.5 |
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| <b>SIDE HUSTLE</b><br>Lustau Solera Reserva Brandy, Bénédictine,<br>Pineapple, Lemon, Barcava | 14 |
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| <b>BOURBON SPICE RACK</b><br>Four Roses Bourbon, Cardamaro, Maple Syrup,<br>Lemon, Cardamom & Lavender Bitters | 13 |
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| <b>IPANEMA</b><br>P-51 Cachaça, Cocchi Americano, Lustau Fino Jarana, Lemon | 13 |
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| <b>LAIRD’S WAY**</b><br>Monkey Shoulder Scotch, Dolin Rouge Vermouth,<br>Sfumato Rhubarb Amaro, Orange, Walnut Bitters | 15 |
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GINTONICS

|                                                   |    |
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| Inspired by three of Spain’s most iconic regions. | 15 |
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| <b>CATALAN</b><br>Paco Pepe Andalucian Gin, Fever Tree Mediterranean Tonic, Grapefruit,<br>Lime, Rosemary |  |
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| <b>VALENCIAN</b><br>Paco Pepe Andalucian Gin, Fever Tree Indian Tonic,<br>Orange Blossom Water, Lemon, Orange, Thyme |  |
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| <b>GALICIAN</b><br>Nordés Gin, Fever Tree Indian Tonic, Lemon, Green Apple, Mint |  |
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SANGRIA

|                                                                                                  |       |         |
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| <b>WHITE OR RED SANGRIA</b><br>Rioja Wine, Elderflower, Citrus Infused<br>Dark Rum, Guava Nectar | glass | pitcher |
|                                                                                                  | 10.5  | 38      |

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| <b>GUNS &amp; ROSÉS</b><br>Tierra Limpia Brut Rosé, Big Cypress Vodka, Peach<br>Nectar, Grapefruit | glass | carafe |
|                                                                                                    | 13    | 52     |

BEER

|                                  |      |       |
|----------------------------------|------|-------|
| <b>DRAFT</b>                     | caña | doble |
| Estrella Galicia, Lager—Spain    | 4.5  | 9     |
| Funky Buddha, Floridian—FL       | 4.5  | 9     |
| Green Bench, Postcard Pilsner—FL | 4.25 | 8.5   |
| Prison Pals, Nelson Hazy IPA—FL  | 4.75 | 9.5   |

BOTTLES & CANS

|                                                   |      |
|---------------------------------------------------|------|
| Athletic Brewing, Run Wild IPA, Non- Alcoholic—CT | 7    |
| La Tropical, Ambar Lager—FL                       | 9    |
| Unseen Creatures, Southpoint Lager—FL             | 9.5  |
| Peroni, Lager—Italy                               | 9    |
| Daura Damm, Gluten-Free Lager—Spain               | 9    |
| Inedit Damm—Spain                                 | 12   |
| Estrella Damm, Lager—Spain                        | 8.5  |
| Wynwood Brewing, La Rubia, Blonde—FL              | 8.5  |
| Dogfish Head, Sea Quench Session Sour—DE          | 8.5  |
| Hitachino, Nest White—Japan                       | 14.5 |
| Dogfish Head, 60 Minute IPA—DE                    | 8.5  |
| Civil Society, Fresh IPA—FL (16oz)                | 14   |
| Sun Lab, Sun Haze IPA—FL (16oz)                   | 12   |
| Lagunitas, Maximus IPA—CA                         | 9    |
| Copperpoint, A-10 Red IPA—FL                      | 9    |
| Cigar City, Maduro Brown Ale—FL                   | 8.5  |
| Trabanco, Cosecha, Sidra Natural (700mL)—Spain    | 36   |